(B) a second interior volume separated from the first interior volume by a cover, the cover being selectively positionable in:

(1) an open configuration for receipt of a thermal assembly; and

(2) a closed configuration to retain a thermal assembly within the second interior volume;

(ii) a selectively moveable flap attached to the bottom wall of the fabric container structure, the selectively moveable flap being configured to open and close to provide access to the interior of the fabric container structure; and

(iii) a handle structure for hand carrying the container during a delivery;

(b) providing a thermal assembly sized for placement within the second interior volume of the fabric container structure, the thermal assembly including:

(i) an electric coil component that, when energized by an energy source, produces heat;

(ii) a thermal insulating layer positioned beneath the electric coil component when the thermal assembly is positioned within the second interior volume of the fabric container structure, the thermal insulating layer being arranged such that radiated heat produced by energizing the electrical coil component is primarily directed from the second interior volume toward the first interior volume; and

(iii) a heat retention structure positioned in thermal communication with the electrical coil component of the thermal assembly;

(c) providing the electrical coil component in an energized state by providing current to the electrical coil component, the electrical coil component being positioned within the second interior volume of the fabric container structure to heat the interior of the fabric container structure;

(d) providing boxed pizza within the first interior volume of the fabric container structure;

(e) maintaining a desired temperature range within the interior of the fabric container structure for a period of time after the thermal assembly has been separated from the energy source;

(f) hand carrying the container to a delivery location while maintaining the desired temperature range within the interior and while the thermal assembly is separated from the energy source; and

(g) opening the flap of the container to access the first interior volume and removing the boxed pizza.

38. (New) The method of claim 37, wherein:

(a) the step of providing a thermal assembly includes providing a thermal assembly having an electrical resistive heating coil component.

39. (New) The method of claim 37, wherein:

(a) the step of opening the flap to access the first interior volume provides access to only the first interior volume when the cover is positioned in the closed configuration.

40. (New) The method of claim 37, wherein:

(a) the step of providing electrical current to the electrical coil component includes plugging a power cord, connected to the electrical coil component, into an alternating current energy source.

41. (New) The method of claim 39, further including:

(a) positioning the thermal assembly within the second interior volume of the interior of the container prior to energizing the thermal assembly.

42. (New) The method of claim 37, further including:

(a) charging the heat retention structure for storing heat and maintaining the desired temperature range within the interior of the container after the thermal assembly has been separated from the energy source.

43. (New) The method of claim 42, wherein:

(a) the step of charging the heat retention structure includes charging thermal material contained within a volume of the heat retention structure while the heat retention structure is positioned within the container, the thermal material comprising water.

44. (New) The method of claim 42, wherein:

(a) the step of charging the heat retention structure includes charging thermal material contained within a volume of the heat retention structure while the heat retention structure is positioned within the container, the thermal material comprising a phase change material.

45. (New) The method of claim 40, further comprising:

(a) unplugging the power cord from the alternating current energy source and maintaining the desired temperature range within the interior of the container during a delivery.

46. (New) A method of delivering a food product, the method comprising:

(a) providing a container, the container including:

(i) a pliable fabric container structure, the fabric container structure having a top wall, a bottom wall, and sidewalls that define an interior, the interior having:

(A) a first region configured for receipt of a food product; and

(B) a second region separated from the first region by a cover, the cover being configured to open and close to provide selective access to the second region;

(ii) a selectively moveable flap attached to the bottom wall of the fabric container structure, the selectively moveable flap being configured to open and close to provide selective access to the interior of the fabric container structure;

(b) providing a thermal assembly sized for placement within the second region of the container, the thermal assembly including:

(i) a heater, the heater including:

A) an electrical resistance heating element that when powered by a power source is used to generate heat;

(ii) a thermal insulating layer positioned beneath the electrical resistance heating element when the thermal assembly is placed within the second region of the container; and

(iii) a heat retention structure positioned in thermal communication with the electrical resistance heating element of the heater; and

(c) providing the thermal assembly, in a charged state, within the second region of the interior of the container;

(d) directing a majority of the radiated heat generated by the charged thermal assembly from the second region of the interior toward the first region of the interior;

(e) providing food product within the first region of the interior of the container;

(f) maintaining the interior of the container at a temperature within a desired temperature range for a period of time after the thermal assembly has been separated from the power source;

(g) carrying the container to a delivery location while maintaining the desired temperature range within the interior; and

(h) opening the flap of the container to access the first region of the interior and removing the food product.

47. (New) The method of claim 46, further including:

(a) charging the heat retention structure to provide sensible heat when the resistance heating element is no longer powered.

48. (New) The method of claim 46, further including:

(a) charging the thermal assembly by providing electrical current to the electrical resistance heating element through a power cord.

49. (New) The method of claim 48, further including:

(a) positioning the thermal assembly within the second region of the interior of the container prior to charging the thermal assembly.

50. (New) The method of claim 47, wherein:

(a) the step of charging the heat retention structure includes directing heat generated by the electrical resistance heating element towards the heat retention structure.

51. (New) The method of claim 47, wherein:

(a) the step of charging the heat retention structure includes charging thermal material contained within a volume of the heat retention structure.

52. (New) The method of claim 51, wherein:

(a) the step of charging thermal material contained within a volume of the heat retention structure includes charging thermal material comprising water.

53. (New) The method of claim 51, wherein:

(a) the step of charging thermal material contained within a volume of the heat retention structure includes charging thermal material comprising a phase change material.

54. (New) The method of claim 47, wherein:

(a) the step of providing food product within the first region of the interior of the container includes placing the food product within the first region prior to charging the heat retention structure.

55. (New) A container for heating a food product, the container comprising:

(a) a pliable fabric container structure defining an interior and an opening for selective access to the interior, the interior including:

(i) a first region configured for receipt of a food product; and

(ii) a second region separated from the first region by a cover, the cover being configured to open and close to provide selective access to the second region;

(b) a handle structure for carrying the container during a food product delivery;

(c) a thermal assembly positioned within the second region of the interior of the container structure, the thermal assembly including:

(i) an electrical coil component that when energized by an energy source, is used to produce heat;

(ii) a thermal insulating layer positioned beneath the electric coil component, the thermal insulating layer being arranged such that radiated heat produced by energizing the electrical coil component is primarily directed from the second region toward the first region of the interior of the container structure; and

(iii) a heat retention structure positioned in thermal communication with the electrical coil component;

(d) wherein the thermal assembly is configured to maintain the interior of the container structure at a temperature within a temperature range for a period of time after the thermal assembly is separated from the energy source.

56. (New) The container of claim 55, wherein:

(a) the electrical coil component used to produce heat includes an electrical resistive heating coil.

57. (New) The container of claim 55, further including:

(a) a power cord electrically connected to the electrical coil component to convey electrical current from the energy source to the electrical coil component.

58. (New) The container of claim 55, wherein:

(a) the thermal assembly is positioned in an off-center location within the interior of the container.

59. (New) The container of claim 55, wherein:

(a) the heat retention structure includes a heat sink material contained within a volume of the heat retention structure, the heat sink material including a phase change material.